



IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Title: Glucomannan High Fiber Beverage
Inventor(s): Guanggu Sun
Serial No.: 10/051592
Filing Date: 1/22/2002
Group No.: 1761
Examiner: Helen F. Pratt
Attorney Docket No.: 0111.1L1

AMENDMENT

Commissioner for Patents
PO Box 1450
Alexandria, VA 22313-1450

Sir:

In response to the last Office Action dated 6/22/2004, Applicant respectfully requests entry of substitute amendments herein to the above application as follows:

Claims: Please cancel claims 2 to 6, 11, 12, 15, and 19, amend claims 1, 13, 14, 16, 17, and 18, and add claim 20 as follows:

1. (currently amended) A method for treating glucommannan glucomannan in a fine konjac powder or flour with an average particle size of less than about 160 microns comprising:
 - (a) contacting the fine konjac powder or flour with an organic alcohol solution of at least about 30 percent by volume alcohol; and
 - (b) adding to that mixture a sodium or calcium salt solution such that a gel membrane forms at the surface of the particles by reaction with the glucomannan the second filtered solids are dried to form a gel coated powder having substantially all its particles covered in separate gel coats the gel coated powder contacts a liquid comprising substantial amounts of liquid water;
 - (c) the mixture of step (b) is filtered to remove liquid from the particles to form a first filtered solids.
 - (d) the first filtered solids are contacted with a concentrated organic alcohol solution to consolidate the gel membrane.